



BUSINESS REPORT

Date: **12th January 2026**

Business Reference: **37688**

About the Business:

Own One of the Area's Favourite Dining Destinations

Looking for a rewarding lifestyle business? This popular, fully operational restaurant offers the perfect blend of good food, great people, and a welcoming vibe. With a loyal local following and a reputation for quality and consistency, this business gives you the chance to step into a thriving hospitality venture and make it your own from day one.

Own One of the Area’s Favourite Dining Destinations



Sector: Food

Asking Price:

R 2,950,000

Monthly Profit:

R 91,202

Asset Value:

R 1,000,000

Stock Value:

R 0

Yearly Net Profit :

R 1,094,425



Business Report

Fully describe the business's activities?

This is a vibrant restaurant offering both indoor and outdoor dining experiences. The setup includes a welcoming inside bar as well as a lively outside bar, creating a relaxed yet energetic atmosphere that appeals to both locals and visitors. The establishment serves a diverse menu complemented by a strong beverage offering, making it a hub for casual dining, social gatherings, and special occasions.

How does the business operate on a daily basis?

- Operations run smoothly with a clear structure:
- Processing customer orders
- Checking and managing stock
- Conducting stock takes
- Managing wages and staff oversight

What Advertising/Marketing is carried out?

Marketing is focused on social media platforms, allowing regular engagement with customers and showcasing specials, events, and the unique dining experience. Strong online visibility supports repeat business and new customer attraction.

What competition exists?

The restaurant competes with other eateries in the area. However, its dual-bar setup, spacious seating, fantastic views, and consistent quality give it a competitive edge in attracting both casual diners and event bookings.

How could the profitability of the business be improved?

- Standardising portion sizes to reduce wastage and improve margins.
- Adjusting pricing in line with market demand and rising costs.
- Expanding functions or introducing delivery services for additional revenue streams.

Give a breakdown of staff/ functions/ length of service?

- 4 Waiters
- 2 Cooks
- 2 Pizza chefs
- 1 Cleaner
- 1 Barista

This balance ensures smooth service delivery across dining, kitchen, and bar operations.

Work from start of business

Do any have management potential?

One of the waiters shows clear potential for stepping into a management role, offering an opportunity for internal growth and continuity.

How involved is the Owner in running the business?

Owner run

When does the current lease end?

2 years to go, auto renewal

What are the trading hours?

- 09:00 – 20:00 daily
- Extended hours during high season to capture increased demand.

What are the main assets of the business?

All restaurant assets are fully owned by the seller. This includes furniture, tables, chairs, bar equipment, kitchen installations, and all back-of-house essentials.

Strengths?

- Prime location in a high-tourism coastal town
- Strong reputation and excellent online reviews
- Fully owned assets and licences in place
- Dual bar setup with inside and outside seating

Weaknesses?

- Seasonal fluctuations impact monthly revenue
- Heavy reliance on sit-down trade
- Portion control inconsistencies

Opportunities?

- Expansion into deliveries and online ordering
- Growth in private functions and corporate events
- Price adjustments to reflect demand and inflation

Threats?

- Competition from other local restaurants
- External economic factors affecting tourism spend
- Seasonal downturns in August

What is the reason for the sale?

The owner wishes to retire, as the business demands are too strenuous for an older person.